

## BEES RESEMBLE HOUSEWIVES-SCOLD WHILE THEY SING

### EVERY WOMAN'S OPPORTUNITY

The Sulfetin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. ANDRESS, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn

HEE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. wie the last Saturday in each month.

# THE SOCIAL CORNER PRIZE WINNERS FOR MAY

First Prize \$2.50 To Tidy Addly for letter entitled: "How-to Paper a Room."

To Faraway Dame for letter entitled: "Wholesome Rhubarb Recipes,

To Loretta for letter entitled: "Hints on Fitting Up-a Sleeping Room."

Heavenly Father, may Thy blessing

Leonard Bridge.

rest upon each giver.

Blanche: The seed were Sweet Rocket, a perennial blossoms at Memorial day, and is fine for decorating.

GREAT GRANDMA.

DISHES FOR INVALIDS.

Dear Social Corner Sisters: I will

# BE CAREFUL WHAT YOU SAY.

Third Prize \$1.00

In speaking of a person's faults, Pray don't forget your own; member those with homes of glass Should seldom throw a stone. But talk of them who sin, commence at home And from that point begin.

We have no right to judge a man Until he's fairly tried; Should we not like his company We know the world is wide; Some may have faults—and who

have not The old as well as young; Perhaps we may, for aught we know Have fifty to their one.

And find it works full well;
To try my own defects to cure
Before of others tell; And though I sometimes hope to be
No worse than some I know,
My own shortcomings bid me let
The faults of others go.

Then let us all, when we commend To slander friend or foe, Think of the harm one word may do To those we little know: smember curses, sometimes like Our chickens, "roost at home" on't speak of others' faults until

known our own.
—Sent in by JOAN.

INQUIRIES AND ANSWERS.

our beautiful New England my hostess told me of a club of which she was a member. There were ten members. They met every Saturday afternoon and walked for an hour and a half. A chosen for each meeting it was to plan the walk orehand and lead it when the afcame. They walked two by changed partners, thus giving uch member a chance to walk with at the home of the leader. There were two clubs in the village, one for those weightus less than 150 pounds and one for those weighing 150 or more. sph Doe: Thanks for dahlia seeds Our wishes are mutual. Hope

to meet you soon. PRIMROSE.

### GREAT GRANDMA'S SURPRISE. Dear Social Corner Sisters: The

journey of life seems to be devoted to traveling and striving to achieve that ich will lead us to happiness. This sion and love for happiness was diven us at the creation, and we recognize it as a natural right, yet there is no limit and no one seems to win a perfect prime. R. L. Stevenson says: "To travel with bright bopes is better than to arrive." I think the arrival dispels

hope for joy.
I trust the Sisters will be interested in growing dahlias from seed, and also make an exhibit of their success, as coph Doe has been liberal in fur-

As the 16th was a milestone of the year to me. I planned to spend the day with pallet and brushes retouching ntings. While busy at work the mail brought me a real surprisecards, four boxes and three

Aunty No. 1: As I opened your box and saw those pansles, I exclaimed and began to sing the Doxology in long metre. The fruit and chocolates and letra. The fruit and chocolates and sets, with the lovely lace neckwear, ero beautiful. My heart overflowed ith thenicfulness, and I would I could also each giver as happy as their lifts made me as I had them arroad.

What shall I render unto God for all less gifts? My heart responds: Dear make each giver as happy as their gifts made me as I had them ar-



Lissia. I will try and remember you the sterilizer, con all with cards. Arma Meli; Yes, we did have a de-ghtful time at our last gathering, and hope we all may meet again in he near future.

J. E. T.: Your piece was fine. Come again and give us another; also, the other sisters who spoke on that day at the gathering.

Blue Bird: I hope you did not get frightened flying so far away from home. We like to hear you sing. Come again.

Wild Dose Golden Bod and But.

Wild Rose, Golden Rod, and But-ter Cup: Hope you all arrived home safe, and the little one did not take cold. Thanks for the call you gave me. Come to the next gathering: then we will have a good time guess-ing "Who is Who?" Balsam Fir: and Becky: What has become of our far away writers? Should like to hear from them. Becky, have you tired of the Johnny Cakes yet? If so, I will send in a new way of making rolls which I like:

of making rolls which I like:

Corn Meal Rolls: One and onequarter cups wheat flour, threefourths cup corn meal, three teaspoons baking powder, one egg, two
tablespoons butter, one teaspoon salt,
one-half cup sweet milk; sift the flour,
baking powder, salt, with meal,
then rub the butter into the dry ingredients, beat egg, add to the milk;
add this to the dry mixture; add
more milk if needed to make a soft
dough; roll out on a flowered board. ough; roll out on a nowered board, andling lightly cut with a round iscuit cutter; fold over like the Parker-house rolls and bake in Best wishes to all Cornerites.

SISTER C. E. S. THE QUILTING BEES OF THE

PAST.

Social Corner Sisters: I want to say just a few fords about the farmer "That Talks to Farmers." Al-though I don't live in the country now. still I have an interest in farming, and I must say his talk on "Bed Quilts" was just right. Although not an old woman, I am still not a young one, and when I sit and think of so many blocks of patch work I had to piece, or so many yards of yarn measured off for me to knit each day, I remember that often I did not want to do it; but when it came to the Quilling Bee, and neighbors came for four and five miles to help, and grand-ma baked the pies: Squash, apple and mince, and fried the doughnuts, I felt well paid in my stomach, any way. A fire was built in the old fire place, and the quilters came at one Dear Social Corner Sisters: I will just drop in with a few different and nice ways of cooking for the sick, thinking it may help out some poor, tired nurse when they are preparing dainty dishes for their patients.

Cream Soup—To one pint of boiling water add one-half cup of sweet cream, season to taste; then add tiny squares of toasted bread.

Diagraphic place, and the quilters came at one o'clock and some stayed till eight or nine, and left the quilt all ready to be bound; Weren't we happy?

There are not many old-fashioned grandmothers now-a-days; and when mine went to town three times a year, great were those days. But a look in the garret and the stack of of toasted bread.

pets and stockings for us kiddles, showed how she spent, her time. There were no moving pictures to Sago Custard—Wash and soak two tablespoons of sago in one cup of water one hour, then let it boil in the same water; cook until it is clear, add one cup of sweet milk and let it boil; then sweeten to taste, add one well beaten egg and flavor as you choose.

Sago Jelly Pudding—One cup of sago cooked in three pints of water until clear; a little sait and sweeten with two spoons of sugar and stir in one-half glass of currant or grape, or any kind of jelly, as you like. This may be served warm, or put in moulds and served cold with cream and sugar.

Egg Gruel—Beat the yolk of one egg, Sago Custard-Wast and soak two

Egg Grue!—Beat the yolk of one egg, pour over it boiling milk or water, stirring constantly; sweeten with one poon sugar, flavor to taste, then stir in the beaten white of the egg.

Milk Grue!—Week of the egg.

Milk Grue!—Week of the egg.

Doe's dahlla seeds were sent to you be statis into the whipped with of one cas, stirring it well.

To Can Dandelions, or other greens—
After the greens are all washed, part of dahlla seeds were sent to you the statis into the whipped with of one cas, stirring it well.

To Can Dandelions, or other greens—
After the greens are all washed, part of dahlla seeds thin, let, boil one hour; and have no trouble in the country and part of salmon and then a layer of salmon and then a layer of cacker crumbs of the Bulletin, and found them.

WALKING CLUBS.

Dear Social Corner Slaters: Who is there at this season of the year that does not long to be out in the open the season of the year and with of the water they were holled in; the season of the year and with one substantial is desired, a support of which she was a support the many being the beauties of nature.

It was not long to be out in the open the season of the year that does not long to be out in the open the season of the year that does not long to be out in the open the season of the year that does not long to be out in the open the season of the year that does not long to be out in the open the season of the year that does not long to be out in the open the season of the year that does not long to be out in the open the season of the year that does not long to be out in the open the proposed the years ago while visiting in the season of the year that does not long to be out in the open the proposed the years ago while visiting in the season of the year that does not long to be out in the open the proposed the years ago while visiting in the proposed the years ago while visiting in the season of the year that does not long to be out in the open the years ago while visiting in the proposed the years ago while visiting in the year of the years and popper of cancher crumbs but the them.

Ye

self scalers. I like them the best. They cost a little more in the first place, but are cheaper in the end. You may can cowslips the same way. I have three quarts canned, and spinach; only boil the spinach one hour in

add rather more salt than usual, and several spoons of sweet thick cream: Asparagus cans easily by cutting up Asparagus cans easily by cutting up in small pieces; wash in cold water: fill the jar full, then fill up with cold water; then boil three hours, Of course you all know you must have something in the bottom of the boiler to keep the jars from touching the bottom; and let the water run under the jars. A rack or tray will do. Always have water in boiler the same temperature as the then beat until smooth and light and serve at once. Potatoes served this way are delicious and more easily digested by a weak stomach than when Snowflake Toast-Put one pint of sweet milk on to heat; mix one small spoon flour gradually into one cup of sweet cream, a little salt, then stir into the boiling milk; let cook until there is no raw taste of flour; then dip slices of toasted bread into the

I Can Soup left over from the table. In fact, everything I care to save, meats of all kind; but bear in mind to pack the jars full and fill up with some meat stock, and boil three hours. I can about everything I can lay my hands on for winter use of the later using.

Newspapers folded many times serve as a mat to stand hot and blackened hands on for winter use, or in case of emergency.

well whipped white of one egg; do not let the sauce boil after the egg has been added; if you do, the egg will be We never have a butter our had and I find it extra convenient to go down cellar, bring up your whole dinner, dessert and all. Can corn and heavy in their season. When We never have a butcher our way, Fruit Whip—Use either fresh or canned fruit, press through a sleve, then stir into whipped cream and lima beans in their season. When wanted, just mix them together, sea-Hoping these will be useful, I am as son and they are ready to serve in a very few minutes. There is nothing like your own

AUNTY NO. 1.

bone, and cut it in pieces of such a size that they will go into the jars easily. Pack the raw meat solidly in-

Dear Social Corner Sisters: I don' magine Cain was the first liar, al-though be put up a bluff when the Lord inquired of him where Abel was, and he inquired "Am I my brother's keeper?" Billie and Betsy Bobbett are CANNING MEATS FOR SUMMER. Dear Social Corner Sisters: I hope level upon the question of false pre-tense and falsehoods. I wonder if either of these writers

has seen Dr. Wiley's "One thousand and one tests of beverages, syrups, canned goods, candles, etc.," in which about three in five of the goods examined are either short of weight, col-

A Nice Way to Prepare Potatoes

when they are allowed—Select such ones that will boil up dry and mealy, peel them and boil until done; then

mash them until clear from lumps;

hot mixture, take them out and place on a dish; pour the hot thickened milk into which has just been stirred a

MATERIALIZED LIES.

SISTER C. E. S.

prepared with butter.

rendered indigestible.

sweeten to taste.

ever.

The liars are after us upon every

Dear Social Corner, Sisters: As I have been silent in The Corner for some time, thought that I could not keep silent any longer. The first thing I am going to write is: I want is thank all the Sisters who kindly remembered me on May 12th, with such a shower of pretty birthday cards. Their, pen hames are: cards Their, pen names are: Huldy, Theods, Aunt Sarah, Judith, Trottle, Remember Me, L. H. K., An-

the sterilizer, complete the sealing of each jar by adjusting the lower wife of the clamp or, in case of a Makin jar, by screwing the top tight. Keep the jar in a cool place.

Method ii: Sear the meat in a hot oven, in hot fat, or in boiling water, and steam it or simmer it until it can be torn apart. Pack the meat into the jars, fill the space with stock and add one-half teaspoons of salt to each pint of meat. Searlitze the meat for three hours as in Method I. Unless the meat is first browned it does not have so good a fiavor as that of raw meat steamed in the can.

Canned Chicken: Chicken can be successfully canned by either of the two methods suggested. A fowl weighing two pounds when dressed should make a pint of solid meat, and a pint of stock thick enough to jeily. A fowl weighing three pounds should fill one and one-half pint cans.

May success come to those who try these methods is the wish of EASTER LILY.

DOTTIE'S RAISED DOUGHNUTS.

Oration in the dining room being particularly artistic.

Following a social hour Lucinda served one of her famous clam chow-dent of the famous clam chow-derea, and as usual there was a bounteous supply of coffee, rea, cake, sal-ads and fruit.

After dinner a program of instrumental and vocal music was finely carried out.

Lucinda, as usual there was a bounteous supply of coffee, rea, cake, sal-ads and fruit.

After dinner a program of instrumental and vocal music was finely carried out.

Lucinda, as usual, kept things huming. She was assisted later in the day passed all too quickly as good times all do.

A large number attended and Lucinda was voted an ideal entertainer.

As I had to leave early trust some other Sister will write a more detailed account.

Eliza Jane: Wish you would send in your recipe for carsmel cake. It was fine.

Mayfayre and Annette: Missed you both very much.

DOTTIE'S RAISED DOUGHNUTS. Dear Sisters of The Social Corner: thought I would drop in just for a line or two.

Blanche wants Raised Doughnuts, and asked for my recipe. So will send wrote that I wished to become one it, trusting those who use it will have you. good success,

Raised Doughnuts: At night take two cups of milk, one cup of sugar, one-half of a yeast cake, and flour to make a thin batter; raise over night; in the morning, take one cup of lard, one cup of sugar, one egg, one teaspoon of soda, and flour to make like bread dough; let it rise again till very light. Roll out thin, cut and let stand one hour; fry in hot lard and sugar. This makes 16. They are very nice; but don't expect to fry before two in the afternoon; try them.

A club gathering to which I was fortunate enough to be invited surprised to tunate enough to be invited surprised to tunate enough to be invited surprised tunate enough noon; try them.

DOTTIE. A CHAT FROR PAPA'S BOY.

Dear Social Corner Sisters: I want Dear Social Corner Sisters: I want first to thank the following Sisters for cards received for May 3rd: Olga, Eloise, Dorinda, J. E. T., Remember Me, Peggy Anne, Tiny, Lonesome Pine, Pollyanna, Bachelor Maid, Polly Peppermint, Aunt Sarah, Wild Olive and Tidy Addly,

Romelia: Think I have taken music learners of the and terry long.

ago. Am I right?
Poltyanna: Saw you and John
Henry Saturday, just at night. Some
sight we saw the 10th. Hope not Sydney: Next time you take a pocket book, don't loose it, as you did

in Willimantic. Lucille: That little bib was aw-fully cute and baby wears it at every Tourine: Was glad to see you the Dorothy Perkins, No. 2: Wonder if

you answer to the initials, "N. P.?"
Think I saw you Friday in the auto.
Cherisette: How goes papering?
Some job, I bet.
Dorling. Dorinda: Saw you when you came home Friday night. You looked as if you were cold.

J. E. T.: Some poem you had!

Azalea: Hope to see you in South Coventry next month.

Theoda: Enjoyed meeting you the

10th.

Mother Hubbard: Do you answer to the initials, "B. B."

Pop-Over: Enjoyed your sing-PAPA'S BOY

GREETINGS FROM JOAN.

Milk Gruel—Wash a handful of raisins and cut them in small pieces; cover with water and cook twenty minutes; add two cups of milk with one spoon of flour dissolved in the milk; send in my way of doing it. I can send in my way of doing it. I can we will have our outdoor parties we will have our outdoor parties and send in my way of doing it. I can we will have our outdoor parties we will have our outdoor parties we will have our outdoor parties. Chore Girl: You have guessed in keeping them.

# Dear Social Corner Sisters: News-

papers make an excellent padding to place under carpets. They kill the sound, make the carpets wear better and also keep the moths away. Newspaper bags furnish a good substitute for a cedar chest to pack away furs and woolens at the end of the

in boiler the same temperature as the the carpet keep down the dust when sweeping. Newspapers are the best thing to

clean the sink of its grease and sedi-ment, since the greasy paper can be burned at once after using.

over with an old newspaper.

Blanche: Have not received dahlia seeds. Wish to see print in Bulletin. PAULA.

CANNED STRAWBERRIES AND RASPBERRY JAM. Dear Social Corner Sisters: I

a newcomer, and thought I would join the Corner Sisters. Hoping that these recipes will be helpful to someone: Canned Strawberries: Fill a quart you are all enjoying the beautiful can about three-quarters full of se-spring sunshine. It seems so cheery to hear the birds singing merrily and the frogs peeping. Yesterday I en-loyed watching a scarlet tanger flythe frogs peeping. Yesterday I enjoyed watching a scarlet tanger fiying from tree to tree. I also watched an oriole and some robins and starlings.

Here are two good methods for canning meat for use in summer:

Method I: Free the meat from the bone, and cut it in pieces of such a size that they will go into the jars easily. Pack the raw meat solidly into the start of the start of

Social Corner Sisters: Is there room enough for a new Sister. I had heard so much of the good times the Sisters had and read the helpful letters they

A NEW SISTER.

A club gathering to which I was for-

Dear Social Corner Sisters: With this rainy day after such a beautiful Sunday and Monday it seems lonesome to many, but to me one day is as good as another. The weather don't dis-turb my mind at all. I can find enough to do to forget about it.

What a nice idea the editor pre-sented a few weeks ago about short letters to give space to old and new writers alike.

writers alike. Polly Peppermint, Aunt Sarah, Wild I have been to most of the club live and Tidy Addly.

Romella: Think I have taken music lessons off you and not very long ago. Am I right?

Polyanna: Saw you and John lending the Liberty club gathering we all enjoyed Eliza Jane's and Sunshine's entertaining.

I was not fortunate enough to see Scottle dance. I think I must have been clearing off dishes for the Sisters who washed them. However, will try and see the next one, Scottie. Best wishes to all I know and those don't. CALLA LILY.

GREETINGS FROM AUNT MEHITA-BLE.

Dear Cornerites: As I was not able to attend the May picnic am going to write some of the things that I should have liked to say to you.

Lucille: You certainly have me suessing, and I am much touched to know that you "looked over back numbers of The Bulletin for a year"

to read all my contributions.

After reading one of your letters I had a suspicion about your identity, but when, in another letter you wrote: "I am not married although happy you put me off the track, because the person I had in mind is married. Do give me a good sized hint. I am con-sumed with curiosity. Are you sure that you know who I am? With so many aunts haunting The Corner one asily could be mistaken.

Your recipe for coffee tapioca cream

sounds very good.
Ready: It was very nice of you to We had another delightful day at the Valley Street rendezvous on May 10th, and all seemed to enjoy themselves. I for one shall miss these meetings, but we will have our outdoor parties Betsey Bobbet: Your sentiments remaining the service of the s

The grownups in our family use and enjoy it. We consider it very fine and wonder how we ever got along without it. Hoping to meet you all at the Jun-Cordially yours,
AUNT MEHITABLE.

GOOD THINGS TO KNOW.

Dear Social Corner Sisters: Well, it's Monday, and while my clothes are soaking I thought I would write a few lines to the Social Corner.

I wonder how many of the Sisters use Fels Naphtha soap to wash with?

I do and wor't was any other with? do, and won't use any other. Do the Sisters know that taploce cream can be made just as good with water as milk by putting in a piece butter. I wanted some one day and not having any milk I tried it and

Newspapers folded many times serve as a mat to stand hot and blackened pots or kettles on and save the kitchen table.

The kitchen stove is kept bright after cooking each meal if it is rubbed over with an old newspaper.

Blanche: Have not received dahlia seeds. Wish to see orint in Bulletin.

# RECIPES THAT ARE TIMELY.

sending in a few more recipes which perhaps will be pleasing to all. Rhubarb Conserve: Three pounds of sugar, three and a half pounds of rhu-barb cut in small pieces, fulce of three lemons and grated rind. Boll this lemons and grated rind. Bell this thirty minutes. Then add a cup of chopped blanched almonds. Chop about the size of a bean. Bell from twenty to thirty minutes longer. P in jelly glasses. This is very fine.

spoons of olive ell, one of vinegar, o hard boiled eggs finely chopped d half a teaspoon of dry mustard, sur this over the oysters; serve with ackers and cheese.

Sugar Cookies: One half cup of butter, one cup sugar, one white of esg, one quarter cup of milk, two teaspoons taking powder, three cups flour, sprindle of nutmeg. Mix the ingredients except nutmeg). When stiff enough to roll turn out on floured board and toll out part at a time and quarter of in inch thick. Keep board and rolling pin well floured. Bake fifteen minutes on shallow pans.

MOUNTAIN LAUREL.

# UTILIZING LEFT-OVERS.

Dear Social Corner Friends: Will and a few recipes and hope they may

help someone.

Baked Bean Soup: A delicious soup may be made from left over baked beans; put the beans in kettle, add water, and boil until very soft, adding more water as it boils away; it may take a couple of hours. When hearly ready to serve season with sait and pepper and tomato catchup, using of the catsup about one tablespoon to each plateful of soup; strain.

A Way to Use Un Mutton: A deelp someone.

A Way to Use Up Mutton: A de-licious dish can be made from scraps of cold mutton. Out the meat into small pieces, put part of it in a pud-ding dish, then a layer of boiled rice, and again a layer of the meat, season-ing each layer with pepper and salt and a little onion or tomato can be added if liked. Bake for about thirty added if liked. Bake for about thirty minutes. Put a little hot water in the mixture unless canned tomatoes the used, in which case the liquid of these will prove sufficient.

the used. In these will prove sufficient.

Using Baked Potatoes A very delicious dish may be prepared from cold baked potatoes; cut the potatoes in two and scoop out the inside, steam until thoroughly heated, then rub through a potato sleve and add pepper, sait, butter, a little milk and one tablespoon of grated cheese for each fair-sized potato, refill the shells and set in the oven until nicely browned; is serve on individual plates.

Meat Balls in Soup: Take the last should like to ask you to send in your recipe for making paste. Don't your recipe for making paste. Don't your recipe for making paste.

Meat Balls in Soup: Take the last bit of meat from the bones, chop fine. Season and mold into small balls by mixing with the yolk of an egg. Add these just before the soup is served. Stuffed Young Cabbage: Take a small tender cabbage and boil until tender, leaving it whole. Have ready pleces of left-over meat of any kind ground fine with an equal amount of dried bread crumbs. Season well and moisten with stock gravy or a little moisten with stock, gravy or a little milk; cut out the center of the cab-bage head and stuff with the meat. Tie up in a cloth and boil in salted

FARAWAY DAME. WAYS OF SERVING CANNED SAL-

water thirty minutes. Serve with

MON.

Dear Social Corner Sisters: Am sending some recipes for salmon that may be liked by someone.

Salmon Loaf: Beat two eggs, add when you can buy pineapples cheaper than the other kind, try cutting one can of bread cruphs two tables. one cup of bread crumbs, two tablespoons of melted butter, and the fish
contained in a pound can of salmon,
saving the liquor. Add pepper and
salt to taste. Mix and steam in a buttered dish one hour.

THANKS TO POLLYANNA.

Sauce: One egg beaten lightly, two tablespoons of melted butter and one tablespoon of corn starch. After mixing stir in one cup of scalding milk. Cook a moment, add the liquor. Pour this over the fish and serve.

Salmon Bails: One can of salmon free from bones and skin; three cold boiled potatoes chopped fine, one egg beaten and mixed with salmon and potatoes; salt and pepper. Make into little cakes and roll in cracker old in cracker from both lard.

Dear Social Corner Sisters: Last Sunday I met a Social Corner Sister and I was surprised, for I had not suspected her. I do not know her pen-name, but I am sure her letters are worth reading. are worth reading.

I have several cards, and thank one and all for them. I find one from Keziah Doolittle, one from Tidy Ad-

I had known her real name I could have done a little to cheer her up, perhaps. Is it wise to be too secret? I am hunting Blue Bird now. I think one Sister who has asked my name has spent most of the winter with my near neighbor, Mrs. R.

I have been interested in the letters on books, for I think books—good or bad—have a great influence on lives of

bad—have a great influence on lives of old and young. The books I enjoy are to me real friends, and the characters real people. Some of them would not flowers the majority of people. I he has learned to read aloud very young and grave. my father and I talked over every book I read, and the books I care for I want to read over and over until I know them by heart. Those I do not care for I forget after they have furnished

me a pleasant hour.

I can give a good report of Uncle
Tom's Cabin, Oldtown Folks, Ten
Nights in a Barroom, Ishmael Worth that true story of the world's cruelty to a wronged woman and an innocent child; The Pearl of Orr's Island, Pansy's Books, especially the Esther Rek books, and Mrs. Solomon Smith, Whittier, Longfellow and Will Carlton's poems and the history of the United States. I like Miss Alcott for girls, and of the new authors I like Gene Stratton-Porter, although I think The Harvester, while written with a pure intent, is liable to bring slurs from the coarse minded.

I like the practical, helpful religion of Ralph Cornor's books, and I wish every home could read the Youth's Companion, I have just finished Th Raise of Roscoe Paine, by Lincoln, and I would put that in every library. But I recently read The Auction Block and I was ashazed of the author who

Pickled Oyster Salad: Remove the tendons from two dozen pickled oysters, drain and arrange on a bed of lettuce in a low bowl. Blend three ta-

No Alum-No Phosphate

er would make a noble, helpful sermon used the word optional in its risks

Joke.
The book that is fit for my boy to read is fit for me to read and talk over with him, and if he is anhamed to show it to me it is only fit for the ETTA BARBER.

# ELLA LU'S COOKIES.

Dear Social Corner Sisters: This is such a pleasant season one would rather stay out in the open all the time. But these are the days to hurry if we would take more time when the real warm weather overtakes us. I think everyone realizes that a home maker is a very busy person, but it seems as though the ones who live on a farm are more busy than town and city. There are a number of things outside the house that are really a woman's work on the farm, but I don't think milking is one of them. I think that belongs to the men or the boys.

nel he makes from one place to another. If used freely, these will drive them away.

Just now sugar is rather expensive, and molasses helps to make the amount go a longer way.

Cookies—One-half cup sugar, one cup molasses, one-half cup shortening, one teaspoon salt, two-thirds cup of cold water for soft or holling water for cold water for soft or boiling water for crisp, two rounding teaspoons sode, one-half teaspoon cinnamon, sufficient

Dear Social Corner Sisters: What good time we had May 10th in Willi-mantic. I think a vote of thanks is due Pollyanna for her kindness in taking the Sisters who had no way of going. I for one should have had to stay home but for her thoughtfulness. Romelia and Priscilla: Welcome to

it stormed so we did not see you an your family May 16th. If any of the Sisters have a recipe for old-fashioned root beer made from roots and herbs, will they please send it to The Corner and oblige DORINDA

THANKS FOR BIRTHDAY CARDS.

Dear Social Corner Friends: I will steal a few minutes to thank those who were so kind to remember me on my birthday. I received 27 cards and they were more than welcomed amidst painting, whitewashing and papering. I want to thank the kind Sister who

buggested my shower,
Dorothy Perkins No. 2: If we are such great friends, you had better come and go to our meetings.

Blossom: Don't you think your little gift deserves personal thanks? Please send me your address and I will put it inder lock and key.

# MEMORIAL DAY.

Dear Social Corner Sisters:-Memorial Day is coming again and flow-ers are abundant this year-lilacs, both white and purple; swamp apple, violets, apple blossoms on many a fruitless tree; and many early garden, flowers, so there is no excuse for the tiny bunch of wilted flowers that are the usual token for a soldier's grave, but worst of all is the load of costly flowers on some grave (piled there by relatives) and those of his comrades in

the same cemetery with only the piti-ful offering of the Post.

I have seen bunches of flowers used alone on soldiers graves that would be thrown out as waste by itose same women if their child brought them Money is spent on the hall or church to please the living that day, but any flowers do for the dead soldier unless he has relatives who decorate his

Many would be glad to give flowers and arrange them if they were asked, but the committee often act satisfied with very few flowers.

A few lilacs, apple blossoms and lots of green will make every grave a beautiful mound with little work and

no expense. Try it. ETTA BARBER. INQUISITIVE IS ELIGIBLE.

meaning.

Webster's meaning of optional is—
"as one pleases." in the first part of
Biddy's letter of May 20th, she eava. "It is optional that all mothers must be writers or they cannot enter the contest;" and in a partgraph later she says—"all mothers wiening to join the

contest must get busy and write in or-der to enter, or they would have more mo hers with babies than they could manage."

As I am anxious to enter my twoyear-old boy would be thankful for an explanation.

(You have compiled with the requirements all right and all you have to do now is to enter. Biddy's optional referred to qualifying by writing for The Corner, or meeting the conditions necessary to be eligible.—Social Corner Editor.)

## MAGIC FLOWERS.

Dear Social Corner Sisters:-I dare presoom to say that most of you heerd before now about my havin' the ager. Wall, I'd jost chilled and feevered until it didn't seem as though there wuz

much left of me.

When, one day, Josiah brung me a package frum the pust offis and I opened it up, if there wasn't sum of the handsomest half open rose buds should like to ask you to send in your recipe for making paste. Don't you think a beginner would do better to trim border and paper first? I find it can be done evenings and seems easier for me.

A good way to delay A good way to drive ground moles out of your strawberry patch is to drop a moth ball down into the chan-

to get to see you all at the annual pic-nic in June. Best wishes from SAMANTHA BULLETIN'S PATTERN SERVICE



A SMART FROCK IN TAILORED STYLE

Dress With Sleeve in Either of Two Lengths. This will be a splendid style for de-elopment in lines, taffets or singiram, a taffets in a new mauve shade, with iping and trimming of white, or in liue gingham with braiding or em-roidery, this dress would be very at-ractive. The walst is made with a quare yoke, to which the platted sec-ions are joined. Smart pocket affects re placed at the yoke joining of the ronts.

The collar forms a suitable finish for the "V" neck. The sleeve in wrist ength is dart fitted and has a tiny ouff. length is dart fitted and has a tiny cuff. The short sleeves show the regulation turnback cuff in straight outline. The skirt is platted in back and front to conform to the platt lines of the waist. The closing is practical—at the canter front—and waist and skirt are joined in one-piece style under the best.

The pattern is good also for serge, gabardine, chambrey, voile, poplin, jergey cloth and faille. It is cut in six sizes: 32, 34, 35, 38, 40 and 42 inches, bust measure. It requires 6 yards of

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stampe. 1
Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

A Future Problem. What will become of George W. Perkins if, as the outcome of the Chi-cago convention, what is left of the

progressive party goes up the republican spout?—Springfield Republican. China Must Wait. Dear Social Corner Sisters:—I am not a writer, but being interested in the June picnic, especially the baby show, would like to ask Biddy if she have been held.—Philadelphia Ledger.



tract of select malted grain, malted in our own Malt Houses under sanitary conditions. Infants and children thrive on it. Agrees with the weakest stomach of the invalid or the aged. Needs no cooking nor addition of milk. Nourishes and sustains more than tea, coffee, etc.

Should be kept at home or when traveling. A nutritious food-drink may be prepared in a moment.

A glassful hot before retiring induces refreshing aleep. Also in lunch tablet form for business men. Substitutes Cost YOU Same Price

Tako a Packano Home

are materialized falsehoods and rice is full of them.

assily. Pack the raw meat solidity into tested, clean, glass jars, filling the old commercial lies, "Why the jars to within three-quarters of an inch from the top. Sprinkle over the top of the mone-half teaspoon of sait for each pint of meat. Add no war a service for so many seneral lies, are after us upon every page, and competition makes after clean the church can research than the church can research them the post of the port of the por I was ashamed of the author who wrote it, and of the fact that young men and women could buy or even take it from a library.

I do not like the Elsie Dinsmore books. They are not natural and a child of that type in real life would be called a fool, and her father a brute. What kind of a mother would she make to train children when she had never even chosen her own food? Give the child a book that interests and makes him look into the subject. The Porter books interest is in printed page, and competition makes liars faster than the church can re-The old prophets knew what mer WIS NO The Porter books interest us in nature; Cornor's in the great northwest; some bring tales of the old south; some of New England and the west, and if the moral is good they are all helpful.

I consider the best way is for elifter father or mather to read the book aloud GED AND RAVELERS MALTED MILE CO.